

GOAH

FOOD EXPERIENCE



#EcosistemaNudo

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Starters

- Burrata on seasonal tomatoes with mustard-honey vinaigrette and crunchy corn.** 17,90 €
- Zucchini carpaccio with tomato chutney, aromatic herb oil, and Parmesan cheese.** 14,50 €
- Beef picanha carpaccio with truffled cheese swirls and mustard-pickle mayo.** 16,90 €
- Steak tartare - hand-cut beef seasoned with Dijon mustard and Perrins sauce.** 19,90 €
- Creamy ham croquettes with fried egg mayo (5 units).** 14,90 €
- Deluxe spicy potatoes with Nudo sauce and black aioli.** 12,90 €
- Confit artichoke with crispy guanciale and foie swirls.** 18,90 €
- Crispy pork belly from Soria with “padron” peppers and lime swirls.** 16,90 €
- Whole Andalusian-style squid with pepper stew and kimchi mayo.** 29,90 €
- Fried whole octopus over eggplant puree with a spicy Yakiniku touch. Perfect for sharing.** 15,90 €

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Meats - Cooked your way....

Aged large beef steak on the stone.	60 €/Kg
Beef tenderloin on the stone with roasted potatoes.	28,90 €
Iberian pork shoulder on the stone.	25,90 €
BBQ pork ribs with potato chips.	14,90 €

Rice & Fideua

(Minimum 2 people, max. 2 types per table, lunch service only - Price per person)

Fideua with aioli.	19,50 €
Langoustine and artichoke rice.	21,90 €
Dark octopus and romesco rice.	25,50 €
Steak rice.	32,00 €
Lobster rice.	32,00 €
Vegetable rice.	18,00 €

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Pinsas romanas

(solo servicio de cenas)

Pulled pork pinsa.

Mozzarella, pulled pork, BBQ sauce, and pickled onion.

16,90 €

Ibérico sobrasada pinsa

Tomato, mozzarella, and rosemary honey sobrasada.

16,90 €

Carbonara pins

Mozzarella, guanciale, carbonara sauce, and truffle cream.

17,90 €

Less

Crispy bread with bacon and melted cheese.

14,90 €

Crispy bread with pork loin and cheese.

14,90 €

And now... desserts!

Sheep's cheesecake.

7,50 €

Chocolate textures with bread, olive oil, and salt.

6,50 €

Strawberry tartare with passion fruit soup and white chocolate ice cream.

7,80 €

Ice creams.

**Allergy Notice: Please ask our staff for allergen information.*

*In compliance with current regulations, fish served has been previously frozen for 48 hours.
Allergen menu available..*

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Wine List



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WHITES

Azzulo Blanco D.O. Campo de Borja 12,90€
*Made from Chardonnay and Viura.
Fresh and fruity aromas with floral notes.*

Odisea Blanco IGP Castellón 14,50 €
*A fresh and lively wine, 100% Macabeo, with fruity aromas,
apple notes and a soft citrus touch.*

Jose Pariente Verdejo D.O. Rueda 100% Verdejo. 16,90 €
Fresh fruit notes appear again on the palate.

Albariño Lolo D.O. Rías Baixas 17,90 €
*Powerful and fruity, rich in nuances, with aromatic herb notes.
Savoury, elegant, and persistent.*

Viñas Vero Gewürztraminer Somontano. 18,90 €
*100% Gewürztraminer. Velvety on the palate, expressive and unctuous.
Truly unique and attractive.*

ROSÉS

Vivanco Rosado 15,50 €
*Fresh and silky on the palate, with balanced acidity and a fruity,
indulgent finish.*

Gramona Roent Rosé Corpinnat Cava 28,00 €
*85% Pinot Noir, 15% Garnacha. Structured and vinous, with fruity
aromas and a rounded mouthfeel.*



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REDS

- Coto de Hayas D.O.Campo de Borja** 12,90 €
Combines complexity and balance, each sip offering a blend of ripeness and freshness.
- La Maldita D.O.Ca Rioja** 15,00 €
Trendy red wine. Fresh and easy-drinking.
- Tamiz Barrica D.O. Ribera del Duero** 16,00 €
En boca es un vino de tanicidad correcta que se presenta suave, sedoso y ligeramente balsámico.
- Vivanco Crianza D.O. Rioja** 16,90 €
Fresh and rich on the palate, elegant and well-balanced finish.
- La Perdición IGP Castellón** 18,50 €
Very harmonious and balanced, with fine and fresh tannins that promise longevity.

SPARKLING WINES - CAVAS

- Comte de Subirats Brut Nature D.O. Cava** 14,90 €
Fresh and well-balanced, with vibrant acidity and a persistent, mineral finish.
- Vilarnau Semi Seco Orgánico D.O. Cava** 17,80 €
*50% Macabeo, 35% Parellada, 15% Xarello.
Aged over 12 months in the bottle.*
- Gramona Aliances La Cuveé Cropping** 27,00 €
Elegant and pleasant sparkling wine. Fresh and creamy, with crunchy bubbles. Floral, citrus, nutty and apple notes on the finish.

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